## **STARTERS**

HOMEMADE SOUP OF THE DAY £5.45

The market's fresh ingredients brought together to make today's Soup served with Bread & Butter (ask for todays' flavour).

ARDENNES PATÉ

Chef's Ardennes Paté served with Red Onion Jam & warm Toast.

PEPPER STILTON MUSHROOMS £5.95

Sautéed Cup Mushrooms, topped with a Creamy Pepper Sauce & melted Stilton, served on a Wholemeal Crouton.

Classic Pub Favourites...

## THE MAIN EVENT

SMOKED CAJUN CHICKEN PASTA

Slices of Smoked Chicken breast, mixed with Cajun Spices, Onions and Mixed Peppers, on Penne Pasta, with a dash of Cream & finished with Garlic Bread.

VARINDER'S CHICKEN & MANGO CURRY £14.45

A Creamy Chicken & Mango Curry, medium spiced, created especially for The Springhill by our chef Varinder Singh, served with Rice, Naan & Poppadom Salad Basket.

**160Z LAMB SHANK** 

£19.95

Slowly cooked and flavoured with Mint and Rosemary, served on Mashed Potatoes with Rich Red Wine Gravy & Fresh British Vegetables.

STICKY HICKORY CHICKEN

£14.45

Fresh Chicken breast with a cream cheese & bacon stuffing, Finished with Sticky BBQ sauce, Sweet Potato Fries, Homemade Coleslaw & Garden Peas

Prefer Regular Chips? ... Just Ask!

PERI PERI HANGING CHICKEN KEBAB £15.45

Chunks of fresh Peri Peri marinated Chicken breast, oven baked & served on our hanging skewers, finished with Sweet Potato Fries, crisp Salad, Flat Bread & Mint yoghurt dip.

LAMB & MINT SKEWERS

£14.95

Ground Lamb, marinated in Oregano, Olive Oil & Garlic, Char grilled & served with a Greek style Salad, Herb Sauté Potatoes & homemade Tzatziki & pitta Bread.

HOME MADE BEEF & BEER PIE £14.95

Tender cuts of Beef cooked in Local Cask Ale and served in a Traditional Short Crust Pastry Case with Mashed Potatoes & Vegetables.

PRAWN COCKTAIL £6.95

Juicy Peeled Prawns, bound with a Seafood Sauce, on Crisp Lettuce with Wholemeal Bread & Butter.

HOMEMADE THAI FISH CAKES £6

A combination of fresh Cod & Prawns, Chilli, Lime and Coriander, deep fried & served with cool Cucumber Salad & Sweet Dipping Sauce.

SALT & PEPPER SQUID

£6.95

Delicate Squid pieces in crispy Breadcrumbs, deep fried, with Garlic Mayo & Wholemeal Bread

# Don't forget to browse our Specials Boards...

CUMBERLAND SAUSAGE & MASH £13.95

3 Large Handmade Traditional Butchers Cumberland Sausages. Served on a bed of creamy Mashed Potato & braised Red Cabbage. Finished with a Rich Meaty Gravy, topped with Crispy Onions.

TANDOORI CHICKEN FLATBREAD £14.45

Tandoori Style Chicken breast served on a toasted Naan Bread - topped with an Indian Inspired Cucumber Salad. All dressed with Mint Yoghurt and served with a side of house Chips.

TWICE ROASTED BELLY OF PORK £15.45

Slow Cooked Belly of Pork, served on a bed of Apple Sautéed Potatoes & Green Cabbage, finished with a meaty Gravy

BREADED SCAMPI £11.95

10 Pieces of Breaded Whole Tail Scampi served with Chips, Salad Garnish & Peas.

### — Vegetarian Dishes...-

MEDITERRANEAN TART £11.9

Slow Roasted Vegetables cooked in Tomato based sauce, encased in a Basil infused pastry. Served with New Potatoes & Salad

VARINDER'S VEG CURRY

£12.95

A creamy medium spiced Vegetable & Potato Curry, especially created by our chef Varinder Singh, served with savoury Rice, Naan & Poppadom

HOME MADE CASHEW NUT, CELERY & VEGETABLE RISSOLES

Served with Creamy Cheddar Sauce, Sauteed New Potatoes & Salad Garnish

HALLOUMI 'N' CHIPS

£12 95

£11.95

Battered Halloumi Cheese, Served with Chips, Mushy Peas & Red Onion Jam

TANDOORI STYLE PRAWNS

King Prawns in a Tandoori marinade, Deep fried in a light crispy Batter with Indian style Salad & Mango Chutney dip

HALLOUMI FRIES

£6.95

£8.25

Thick strips of golden fried Halloumi, served with Sweet Chilli sauce.

**BBQ PULLED PORK TACOS** 

£6.50

Slow cooked juicy BBQ Pulled Pork, served in soft tortilla Tacos, topped with pickled Red Onions & Sour Cream dip



**FRESH SEA BASS** 

£17

Two Sea Bass Fillets, Grilled and served on Crispy Sauteed New Potatoes & a medley of fresh green vegetables. Finished with a Hollandaise Sauce.

KING PRAWN TAGLIATELLE £16.95

Fresh, Large King Prawns & ribbons of Smoked Salmon, bound together in a Creamy Spinach & White Wine Tagliatelle Pasta. Finished with toasted Garlic Bread

FRESH SALMON FILLET

£15.95

Fresh fillet of Salmon, Served with Buttered New Potatoes and Salad. Crisp Iceberg, Tomatoes, Cucumber & Red Onion. Dressed with a light French Dressing

PLAICE FILLET & KING PRAWNS £16.95

Large Grilled fillet of Plaice, served on a bed of Sautéed New Potatoes & Seasonal Vegetables, topped with Garlic Buttered juicy King Prawns

TRADITIONAL FISH & CHIPS

Freshly Battered Cod Fillet, served with Mushy Peas and house Chips

Standard Cod £14.95 Large Co £16.95

### SPRINGHILL'S SIGNATURE SEAFOOD MIXED GRILL

Fresh Cod, Salmon, Seabass & King Prawns. All cooked with a Garlic Butter Glaze. Served with Buttered New Potatoes, Dressed Salad & Tartare Sauce

£21.95

Burgers...

Hand formed 6oz Burgers, using Devon & Cornish beef.

Char-Grilled and served with Tomato, Red Onion & Iceberg. Finished with Pickle, Burger Sauce, Chips & Homemade Coleslaw

NAKED BURGER £11.95 CHEESE BURGER £12.95 CHEESE & BACON BURGER £13.95 CAJUN CHICKEN BREAST £13.95 LAMB & MINT BURGER £13.95

> Double Up! With an Extra Burger... £3.00

£11.95

£18.95

£20.95

£13.95

£4.25

SIGNATURE BURGER £15.95
Loaded with Bacon, Cheese,
Black Pudding, BBQ Pulled Pork
& topped with Fried Egg



All our Steaks are supplied by a local butcher, matured for 28 Days. Served with Chips, Onion Rings & Seasonal Salad

8 OZ SIRLOIN 10 OZ RIBEYE 8 OZ GAMMON

**VEGGIE BURGER** 

with egg or pineapple

Add our Peppercorn Sauce £2.25

#### SIGNATURE MIXED GRILL

Sirloin Steak, Chicken Breast, Lamb & Mint Skewer, Gammon, Sausage, Black Pudding & Fried

> Egg **£21.95**

BOWL OF CHIPS £3.95
GARLIC BREAD £3.95
CHEESY GARLIC BREAD £3.95
ONION RINGS £2.95
HOMEMADE COLESLAW £1.75

**SWEET POTATO FRIES** 

### **LUNCHTIME SET-MENU**

(NOT AVAILABLE ON BANK HOLIDAYS)

**MONDAY - SATURDAY (12PM - 6PM)** 

2 COURSES **£15.95** 3 COURSES **£17.95** 

Garlic Bread Soup Of The Day Ardennes Paté Pepper Stilton Mushrooms Prawn Cocktail Vegetable Pakoras & Tomato Chutney Halloumi Fries (£1 Supplement)

> Breaded Scampi 8oz Gammon Steak 8oz Sirloin Steak (+£3)

Tandoori Chicken Flatbread Grilled Cod Fillet with Lemon Butter BBQ Pulled Pork Wrap, Chips & Coleslaw Fresh Seabass Fillet on Pesto Tagliatelle Sticky Hickory Chicken with Chips Roasted Belly Pork, Mash & Red Cabbage 6oz Cheeseburger, Chips & Coleslaw (Add Pulled Pork + £1 / Add Bacon + £1) Mediterranean Tomato & Halloumi Pasta

Homemade Sicilian Lemon Tart Hot Sponge Pudding & Custard Lotus Biscoff Waffle Forest Fruit Paylova Homemade After Eight Cheesecake (+£1) Chocolate Brownie Sundae Your choice of Tea or Coffee

# Leave room for our...

FOREST FRUIT PAVLOVA Crisp Meringue nest, Ice Cream and fresh Cream, topped with Mixed

**CHOCOLATE FUDGE CAKE**Moist Chocolate sponge cake, layered with rich Chocolate Fudge icing.

Served with Cream or Ice Cream.

HOMEMADE APPLE AND CINNAMON CRUMBLE

£5.95

Served hot with lashings of Vanilla Custard.

£6 45

HOMEMADE AFTER EIGHT CHEESECAKE Chocolate biscuit base, topped with a rich Mascapone & Cream Cheese frosting, mixed with Chocolate shavings & subtle flavours of mint. Finished with a rich Belgian Chocolate Sauce.

**BAILEYS INFUSED CREME BRULEE** Rich & Creamy baked Custard infused with Bailey's Irish Cream, topped with a brittle caramelized sugar top

HOT TREACLE SPONGE

£5.45

£5.95

Traditional Treacle Sponge, served warm with Custard

SALTED CARAMEL PROFITEROLE TOWER

A stack of Cream filled Profiteroles, with fresh Strawberries & drizzled with smooth Salted Caramel sauce

**CARAMEL APPLE PIE** £5.95

Sweet Shortcrust Pastry, filled with sweet Bramley Apples and topped with Caramel Fudge. Served chilled with Ice Cream or Whipped Cream

**HOMEMADE SICILIAN LEMON TART** £5.95

Crumbly, Buttery Pastry base, filled with a Zesty & Creamy Lemon Filling, served with whipped cream & Blueberry Coullis

CHEF'S HOMEMADE TIRAMISU

£5.95

Vanilla Sponge soaked in Espresso & Traditional Italian Dessert Wine, Layered with Chocolate Sauce, Mascapone & Whipped Double Cream

Springhill Sundaes... Hot Drink &

Freshly whipped Ice Cream, with your choice of Raspberry, Chocolate

or Toffee sauce

Mini Pud...

Your choice of any Hot Drink accompanied by a smaller version

HOMEMADE APPLE CRUMBLE

**BAILEYS CREME BRULEE** 

**LEMON MERINGUE SUNDAE** Chunks of Meringue and zesty Lemon sauce

**CHOCOLATE BROWNIE SUNDAE** Homemade Chocolate Brownie with

Chocolate sauce

LOTUS BISCOFF SUNDAE Crumbled Lotus Biscuits with a smooth Biscoff sauce

**ETON MESS SUNDAE** Fresh Strawberries & sauce, broken Meringue pieces & fresh Cream

CHOCOLATE HONEYCOMB SUNDAE Chocolate Honeycomb layered with Chocolate sauce.



# SUNDAES £5.95

## LIGHTER BITES

**AVAILABLE** MONDAY - SATURDAY (12PM - 6PM)

All Served with Salad Garnish. Homemade Coleslaw & Chips

SPRINGHILL CLUB SANDWICH Char Grilled Chicken Breast, Back Bacon, Iceberg Lettuce & British Tomatoes, all served on layered, toasted Bread, spread with Mayonnaise.

PHILLY CHEESE STEAK

Sirloin Steak, Mixed Peppers & Onions, Pan fried and coated in melted Cream Cheese, Served in a toasted Ciabatta

Prefer just Steak + Onion? Just Ask!

THE "POSH" FISH FINGER Hand battered Cod Goujon, served on a toasted Ciabatta, with Iceberg. Lemon Mayo & Spiced Tomato Chutney

**CAJUN CHICKEN FAJITA WRAP** Cajun coated Chicken Breast, Pan fried with mixed Peppers, Onions and a dash of Peri Peri Sauce. Served with cooling Mint Yoghurt.

PRAWNS & SEAFOOD SAUCE £8.95 Juicy peeled Prawns on Crisp Iceberg Lettuce topped with traditional Marie Rose Sauce, Served

in a warm white Baquette. HALLOUMI & MUSHROOMS £8.95

Slices of Grilled Halloumi, Pan fried Field Mushrooms, Sliced Peppers & Red Onion, served on toasted Ciabatta spread with Herb infused Pesto

THE PORK JOINT

£9.45 Succulent slow cooked Pork and a Meaty Gravy on a toasted Ciabatta, spread with Apple Sauce

SCAN THE QR CODE TO SEE OUR SPECIALS BOARD, GLUTEN-FREE MENU, VEGAN DISHES & OUR WINE SELECTION

**ALLERGEN INFORMATION** 

Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.

Please see a member of staff for our Allergen Folder, which will give you all the information you need regarding ingredients of a dish.